At Schwan’s Company*, we believe the success of our business is linked directly to our commitment to social responsibility and environmental sustainability. We set clear social, economic and environmental objectives for our business and take action to achieve our goals. Our sustainability efforts apply to all Schwan’s subsidiaries because we know this work is essential to our future success. To continue our path toward sustainability and to provide economic value to shareholders, we are committed to:

- Researching and implementing methods for reducing the company’s impact on the environment.
- Continuously improving the health, wellness and safety attributes of our products, services and operations.
- Making further investments in the general well-being of employees and the communities that contribute to our success.

*Any reference to Schwan’s Company (Schwan’s) or to the company with respect to trademarks, employees, logos, manufacturing facilities and products is to the subsidiaries of Schwan’s.
MESSAGE from our CEO

Since 1952, the people at Schwan’s Company have established and grown an amazing business that continues to supply delicious foods to millions of people every day. And through that time, we have conducted our business with integrity as a cornerstone of our corporate values. Today, as one of the newest members of the CJ CheilJedang family of businesses, we will continue to pursue business goals with integrity, while honoring our commitment to social responsibility and environmental sustainability.

2020 was both an extraordinary and challenging year for businesses and families throughout the world. The COVID-19 pandemic kept many of us apart, but it also brought us together. Throughout the pandemic, employees openly discussed how we could help one another to stay safe and make a difference for our team members, customers and consumers, and our business.

I am proud of how our team members responded. They helped each other safely make, move, deliver and display our foods. They helped our customers by understanding their needs and helping them find solutions for getting food to families and schoolchildren. And, they made a difference by volunteering their time and resources to charitable causes. Our volunteer and charitable efforts included food donations and more than $1 million in giving to organizations and causes that focus on hunger relief, youth and community. We also reviewed our charitable efforts this year to ensure we are supporting a diverse set of organizations that are addressing today’s societal challenges.

In our “2020 Corporate Responsibility Report,” you will learn more about these efforts in addition to our work to continuously improve environmental sustainability, employee health and wellness, and the sourcing of our ingredients. Other topics in the report include:

- Our efforts to prioritize environmental sustainability and employee safety as we expand and build new manufacturing facilities.
- Recycling programs that diverted nearly 31,000 tons of materials away from landfills.
- Fleet initiatives that led to a 9.1 percent improvement in fuel economy, year over year.
- A focus on safety that led to double-digit improvements in motor-vehicle accidents and recordable incidents.

We are also very excited to announce our membership with MBOLD, a new coalition of leaders from many of the world’s largest food and agriculture companies, as well as leading research institutions, to accelerate sustainability initiatives such as soil health and water stewardship, circular economies for packaging, innovation and entrepreneurship and food insecurity in the face of COVID-19.

Our commitment moving forward is to continuously improve our corporate responsibility goals and actions every year. In addition to our partnership with MBOLD, we are also engaging with experts associated with the University of Minnesota to help us examine our corporate responsibility initiatives and build a new strategy that will make a difference for our employees, consumers, customers and communities well into the future.

Thanks again for your interest in Schwan’s.

Sincerely,

Dimitrios P. Smyrnios
Chief Executive Officer
Schwan’s Company

“I am proud of how our team members responded. They helped each other safely make, move, deliver and display our foods.”

~ Dimitrios Smyrnios
Schwan’s Company, a member of CJ CheilJedang Corporation’s family of businesses, is driven to bring delicious foods and reliable services to its customers. Based in Minnesota, Schwan’s sells high-quality, great-tasting foods through grocery and club stores, convenience stores, restaurants, schools, universities and just about everywhere people shop and eat. The company produces, markets and distributes foods developed under respected brands such as Red Baron®, Freschetta®, Tony’s™ and Big Daddy’s™ pizza, Mrs. Smith’s® and Edwards® desserts, Pagoda®, Minh® and Kahiki® Asian-style foods and many others.

Those brands are brought to customers through three primary marketing channels:

**SCHWAN’S CONSUMER BRANDS, INC.**

Schwan’s Consumer Brands, Inc. markets and sells fine frozen foods in retail stores throughout North America. Its leading brands include Red Baron®, Tony’s™ and Freschetta® pizza, Mrs. Smith’s® and Edwards® desserts, and Pagoda® snacks and appetizers. These brands have helped make the company a leader in the frozen-food aisles of retail stores throughout North America.

**SCHWAN’S FOOD SERVICE, INC.**

Schwan’s Food Service, Inc. markets delicious foods to public and private schools, universities, health-care facilities, convenience stores and chain restaurants. Well-established product lines include pizza, Asian-style foods, desserts and sandwiches. With strong brands like Big Daddy’s™, Tony’s™, Edwards®, Minh®, Villa Prima®, Chef One®, Twin Marquis® and Beacon Street Café™, Schwan’s Food Service is taking the lead in providing product innovation to operators who value quality and service.

**STRATEGIC PARTNER SOLUTIONS**

The company’s Strategic Partner Solutions team makes foods for private-label customers and provides production solutions to external business partners who have the need for delicious foods and reliable packaging. The team’s expertise lies in product categories such as pizza, ice cream, pies, snacks and appetizers, beverages, sauces and aluminum packaging.
OUR CULTURE and heritage

MISSION
CONTRIBUTING TO THE GLOBAL COMMUNITY BY PROVIDING THE BEST VALUE WITH OUR ONLYONE PRODUCTS AND SERVICES

VISION
GLOBAL LIFESTYLE COMPANY INSPIRING A NEW LIFE OF HEALTH, HAPPINESS, AND CONVENIENCE

CORE VALUES
ONLYONE FIRST BEST DIFFERENT
SHARED GROWTH BUILDING ECOSYSTEMS SHARED VALUE
TALENT EXCEPTIONAL TALENT STRONG & ADAPTABLE CULTURE
PRINCIPLES INTEGRITY · PASSION · CREATIVITY · RESPECT

ABOUT CJ CHEILJEDANG CORPORATION

In 2019, Schwan’s Company became a subsidiary of CJ CheilJedang Corporation (CJCJ). CJCJ is the No. 1 food company in South Korea and has a growing global presence. You can learn more about CJCJ and its corporate responsibility efforts at www.cj.co.kr.

OUR HERITAGE

Schwan’s Company was founded in 1952 in Marshall, Minnesota, by 23-year-old Marvin Schwan.

Marvin, along with his parents, operated a local dairy that was struggling for survival amid government dairy-price controls. To find a way to make his business survive, Marvin packed ice cream in dry ice, loaded it into a road-weary 1946 Dodge panel van and set out to visit rural customers in southwestern Minnesota.

By the end of the day, he had sold all 14 gallons of his ice cream and formulated the business model that would grow his company into a leader in the frozen-food industry.

Today, Marvin’s businesses continue to thrive. Schwan’s Company was acquired by CJ CheilJedang in 2019 and continues to provide delicious foods and strong brands to stores and food-service venues. Additionally, Marvin’s home-delivery business continues to thrive as an independent company, delivering foods directly to homes.
COMPANY facts

16 Manufacturing facilities in the U.S.

Approximately 675 DSD & long-haul fleet trucks

#1 in pies

State-of-the-art R&D facility

SCHWAN’S CHEF COLLECTIVE

More than 50 food production lines

#1 in school pizza

Approximately 675 DSD & long-haul fleet trucks

3 Refrigerated warehouses

Reach consumers in stores

Simplicity initiative committed to clean labels

Deliver directly to 26,000 stores annually

#1 in Asian appetizers in schools & chain restaurants

Founded: March 18, 1952
Web Address: SCHWANSCOMPANY.COM
Employees: approx. 7,500
Total Facilities: approx. 450

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Total Facilities: approx. 450
At Schwan’s Company, we take seriously our responsibility to reduce our environmental impact. Our teams are committed to working together to continuously improve our operations for the benefit of our communities and our businesses.

In 2020, our environmental sustainability efforts focused on three areas: energy usage in our facilities and on the road, waste management, and reducing the amount of packaging material used to protect our foods.
At Schwan’s Company, we have a passion for making delicious foods and bringing them to our customers at grocery and club stores, schools, restaurants, convenience stores and nearly everywhere people like to eat.

We currently operate 16 food production facilities throughout the United States and a fleet of nearly 40 long-haul trucks and hundreds of medium-duty vehicles that deliver our iconic brands to retail stores throughout the country. Schwan’s Consumer Brands, Inc., a Schwan’s Company subsidiary that focuses on marketing and selling foods to thousands of retail stores, operates the vast majority of our direct-store-delivery fleet. The fleet is made up of more than 600 diesel-powered vehicles.

In 2020, our direct-store-delivery fleet became more efficient through continued driver-education efforts and technological advancements. Overall, our efforts have led to a 9.1 percent improvement in fuel economy year over year. In fact, our overall store-delivery fleet used 405,000 fewer gallons of diesel even though there were 218,000 more miles driven.

One project that has driven improvements in this area has been efforts to convert our entire delivery fleet to more efficient engines with clean-idle technology. Overall, this work has helped improve our fuel economy by 19 percent over the last three years. The company will complete this project by converting approximately 50 more trucks in 2021.

In other efforts throughout the year, the Consumer Brands division also stressed the importance of reducing idle time to eliminate wasted fuel. In 2020, the business unit reduced its idle time by 10 percent, resulting in a reduction of 5,425 hours of engine-run-time hours.

FOR THE LONG HAUL

Employees with SFC Global Supply Chain, Inc.—the manufacturing, transportation and logistics arm of Schwan’s—also work to continuously improve efficiency on the road. Overall, the team has implemented technologies and training that have led to a 10 percent reduction in idle time and a 6 percent improvement in miles per gallon, year over year.

In recent years, the company has also taken the following steps to improve fuel economy and safety:

- Implemented electric engine governors to limit the max speed of the company’s semis.
- Installed plug-in stations that enable the full use of refrigerated trailers that can run on electric power rather than diesel.
- Invested in telematics systems that provide key performance indicators in real time. The systems lead to driver coaching opportunities and ensure systems run at peak performance.
- The long-haul fleet also converted to electronic logging devices, ensuring all legal time requirements are met by Schwan’s semi drivers.
- The team continues to install aerodynamic components on all its semitrailers to help reduce wind resistance and increase fuel efficiency.

DRIVING EFFICIENCY on the road
The company strives to continuously improve its energy usage in its facilities. At corporate offices in Marshall, Minnesota, crews continued several energy-saving projects such as installing LED lighting and better heating, ventilation and air-conditioning systems. Additionally, energy and water usage in corporate offices were reduced as offices were closed to most employees due to COVID-19. In 2020, these combined factors led to a 28 percent reduction in electricity usage. Additionally, as a result of the closure of offices and projects to reduce lawn irrigation, the company achieved an 11.7 percent year-over-year reduction in water usage.

For SFC Global Supply Chain, Inc., the manufacturing, logistics and transportation arm of the company, the team continues to work to continuously improve in the area of environmental impact. Some of our ongoing projects and recognitions include:

- In 2020, we announced a new 400,000-square-foot expansion at our pizza production facility in Salina, Kansas. The new facility will be built in a way that optimizes energy usage. This will include energy efficient LED light fixtures, closed-loop cleaning systems that reduce water usage and modern boiler systems that reduce natural gas usage. As a part of the project, the company is also partnering with Evergy Energy to identify efficiency and sustainability programs. One initiative that has already emerged is a 20-year agreement for Schwan’s to purchase renewable wind energy from Soldier Creek Wind Farm in Kansas.
- As a part of the construction project in Kansas, crews are also reusing 22,000 tons of concrete and asphalt from other demolished structures on the site to help construct the building pad and laydown areas on the site.
- The plant in Salina, Kansas, received the “Gold Award” from the Kansas Water Environment Association for exceeding federal and local water pretreatment compliance requirements. The award comes after an investment in a new wastewater system.
- The company operates two egg roll production facilities in the Houston, Texas, area, and both installed state-of-the-art evaporative condensers for their refrigeration systems. The condensers are expected to deliver significant energy savings. The team also implemented a new digital oil management system, which will improve efficiency and minimize oil usage over time. Additionally, by refining cleaning processes, teams were able to reduce water usage by more than 60,000 gallons per week. The team also invested in a new waste-water treatment system to ensure water discharge meets all local standards.
- The company also began rolling out a new re-greasing process for the equipment used at facilities throughout the organization. In early projects, technicians found as much as a 50 to 60 percent reduction in grease usage and fewer equipment failings. The team is also expecting to see a 1 to 2 percent reduction in energy usage due to motors running more efficiently.

We have had recycling programs in place for several years; in 2020, the overall company recycled 18,302 tons of material, including old corrugated cardboard, plastic, steel, aluminum and paper products. According to Republic Services, the total material recycled above was the equivalent to:

- Saving more than 87 million kilowatt hours of electricity.
- Saving nearly 6.8 million gallons of oil.
- Saving 112,221 cubic yards of landfill space.
- Saving more than 102 million gallons of water.
- Saving 248,375 mature trees.
- Reducing greenhouse gases by 46,460 metric tons.
- Saving more than 1.66 million gallons of gasoline.

Additionally, Schwan’s subsidiaries also recycled 12,366 tons of food waste, cooking oil, waste water and electronics through other recycling partnerships. In total, we have diverted 58 percent from landfills through our recycling programs.
Product packaging serves many important functions in the packaged consumer goods industry. Packaging is used to communicate to consumers and serves the vital role of protecting foods during the distribution, storage and selling process.

Since 2010, we have maintained a thoughtful campaign to review the packaging of our products and determine where we could be more efficient and maintain the quality of our foods at the same time. In 2020, we delivered another successful year in this program, reducing the amount of packaging we used by 70 tons. The main driver of this reduction came from changes in the material used for the master cases for pizza products. Over the past 10 years, the company has reduced packaging by 10,812 tons.

Additionally, to help communicate that our materials are recyclable, the company has begun the process of placing “How2Recycle” graphics on the packaging of its consumer brands. How2Recycle is a standardized labeling system that communicates recycling instructions to the public. Our goal is to include the graphics on all packaging by 2023.

Our company has also made it a goal to ensure the fiber-based boxes used on foods manufactured internally are certified with the Sustainable Forestry Initiative. SFI Inc. is an independent, non-profit organization dedicated to promoting sustainable forest management. In 2020, 100 percent of our paperboard materials and 98 percent of our corrugated materials were SFI certified.
At Schwan’s Company, integrity is at the cornerstone of everything we do. Whether it’s with the foods we make, our safety programs or our employee health-and-wellness initiatives, we always strive to do the right thing regardless of the cost or consequences.
At Schwan’s Company, we are passionate about making delicious, high-quality foods that people love and feel good about serving to their families. To make sure we continue to exceed our consumers’ expectations, we have enlisted the help of top chefs from around the country to join our Schwan’s Chef Collective.

This group of talented chefs completed its fifth year in 2020. The team’s purpose is to help Schwan’s stay on top of food trends, bring fresh perspectives to the foods we offer and create new foods for our customers.

In one Schwan’s Chef Collective effort in 2020, the team partnered with schools in Gwinnett County, Georgia, prior to the COVID-19 pandemic to create a pop-up restaurant concept. To help with the project, celebrity chef and Schwan’s Chef Collective member Jet Tila visited the school district and helped develop a Dan Dan noodle bowl featuring our Twin Marquis® yakisoba noodles.

At Schwan’s, we have a 45-year legacy of working with school food leaders, nutrition experts and national decision makers to continuously improve the nutrition of school food. Our child nutrition portfolio meets and exceeds national school meal standards for both breakfast and lunch. Schwan’s Chef Collective has become one more way we can work closely with our customers to provide great-tasting, wholesome foods that students enjoy eating and operators feel good about serving.

COVID-19 presented many challenges in our goal to serve schools; however, our teams worked together to offer customers creative solutions. For example, Chef Jet held virtual one-on-one conferences so he could educate school customers on our portfolio and discuss how our foods could be used in ways that would excite their students. The company also launched portable, individually wrapped meals such as Big Daddy’s™ Stuffed Sandwiches to help meet school customers’ needs during the pandemic. Teams also worked on a short timeframe to add new meal instructions to packaging so food preparation could occur outside of cafeterias.

The company remains focused on meeting the health-and-wellness expectations of customers in all of its business channels. Six years ago, we launched a corporatwide ingredient simplification initiative. As a part of this work, we eliminated partially hydrogenated oils and artificial trans fats, artificial (certified) dyes, high-fructose corn syrup and artificial flavors from most of the foods we offer. The ingredient simplicity initiative continues as we regularly review ingredients or their sources. For example, in 2020, we began transitioning, where possible, to a vegan source of L-cysteine, which is used as a dough conditioner.

We have also met the special needs of grocery and club-store consumers by offering delicious pizzas that are certified gluten free. Our gluten free pizzas are available in stores under the Freschetta® and Sabatasso’s® brands.

PASSIONATE about food

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At Schwan’s Company, safety is a top priority, and we are committed to building a strong culture that ensures all employees go home in the same shape as when they came to work.

The company made good progress in 2020, achieving a more than 11 percent improvement in preventable vehicle accidents and a 27 percent improvement in OSHA recordable incidents.

Even with these very positive results, we know we have a lot more work to do to achieve our ultimate goal of zero accidents and injuries. We will continue to make progress by focusing on safety leadership, setting expectations and accountabilities, and encouraging broad engagement by employees at every level. As part of our safety culture, we follow four basic principles, including:

- **WORKING SAFELY IS A CONDITION OF EMPLOYMENT.**
- **EVERYONE IS RESPONSIBLE FOR PREVENTING ACCIDENTS AND INJURIES.**
- **ALL ACCIDENTS AND INJURIES CAN BE PREVENTED.**
- **EMPLOYEES HAVE THE RIGHT TO STOP UNSAFE WORK.**

**OUR JOURNEY in safety**

**STAYING SAFE IN THE COVID-19 ERA**

2020 offered unique challenges in safety, particularly with the emergence of COVID-19. To help slow the spread of the virus, the company implemented many new safety protocols throughout the organization. Some of the new protocols included:

- Communicating CDC guidelines for social distancing and hygiene practices.
- Enhancing our cleaning and disinfection methods, including proactive fogging in production facilities.
- Asking office employees to work from home.
- Securing and issuing personal protection equipment such as masks to our essential frontline employees.
- Instituting screening processes at all facilities.
- Designating specific work areas for employees in production facilities to help with contact tracing.

Because of these efforts and the cooperation from employees, these efforts helped minimize the impact of COVID-19 on our people and our business.
Health and wellness is an important part of our culture at Schwan’s Company. We have long-standing strategies in place to benefit the physical, mental, social and financial health of our team members. The company makes important resources available to employees, including: employee assistance services, online tools that help track physical activity, free health assessments and screenings, flu shots, health-coaching programs and incentives for achieving health goals.

In 2020, we expanded our health and wellness services through two programs new to Schwan’s: Sharecare and Naturally Slim. The company partnered with Sharecare to design a program that encouraged engagement all year. The program is a digital health solution that provides tools, insights and information on how to improve health and live your healthiest life. The Sharecare program includes health screenings, a “RealAge” test that reveals how old someone’s body is based on health and lifestyle, and a program to help identify and target areas for improvement.

Naturally Slim is an online counseling program that complements our other health and wellness offerings. The program teaches people how and when to eat without counting points or calories, limiting food selections or dieting. Through the program, 446 participants who attended at least two sessions reported weight loss of a total 2,444 pounds. Those attending 10 sessions reported an average weight loss of 7.2 pounds. Weight loss can help prevent health risks such as diabetes, high blood pressure, urinary incontinence and fatty liver. In addition to these programs, the company also offers:

- A diabetes and heart disease prevention program called Omada Health. Since the program launched, 759 members enrolled in the program lost a total of 6,091 pounds.
- Grand Rounds, a program that assists members with finding quality primary care physicians or specialists.
- KnovaSolutions, a clinical prevention service that provides decision support for employees and their families.
RESPONSIBLE SOURCING

Schwan’s Company strives to be a responsible steward of the environment, and we expect the same from our suppliers. We seek business partners who comply with all laws and share our commitment to using resources responsibly. In accordance with our “Standards of Conduct for Business Partners,” we expect our suppliers to behave ethically, set goals for eliminating and reducing waste and maintain production facilities that address community, environmental and social needs.

COMMITTED TO ANIMAL WELFARE

We expect all livestock producers, handlers and processors to provide safe and humane treatment for the animals within their care. We do not raise or handle livestock; however, as a food company we are committed to protecting animals from unnecessary suffering by working with our suppliers to ensure animal-handling practices meet the highest industry standards and all federal and state livestock regulations.

All suppliers of Schwan’s Company must be aligned with the fundamental values expressed in the internationally acknowledged Five Freedoms of Animal Welfare. The Five Freedoms are:

• FREEDOM FROM HUNGER AND THIRST by ensuring ready access to fresh water and a diet that maintains health and vigor.

• FREEDOM FROM DISCOMFORT by providing an appropriate environment including shelter and a comfortable resting area.

• FREEDOM FROM PAIN, INJURY OR DISEASE by prevention or rapid diagnosis of an injury or illness and treatment.

• FREEDOM TO EXPRESS NORMAL BEHAVIOR by providing sufficient space, proper facilities and company of the animal’s own kind.

• FREEDOM FROM FEAR AND DISTRESS by ensuring conditions and treatment which avoid mental suffering.

Ultimately, our goal is to create a supply chain that adheres to and champions these fundamental behaviors of animal care and husbandry. It is our commitment to review and work with our supply chain to ensure the safest, best environment feasible for animal welfare because it is consistent with our core beliefs and it is the right thing to do. Here’s our approach and commitments to specific animal-welfare issues:

• Cage-free eggs. As part of a broader commitment toward sustainable sourcing, we are working to achieve cage-free eggs in all foods that contain more than 5 percent eggs by weight by the end of 2025, pending market availability. Cage-free eggs are defined as those laid by hens housed in an enclosed area that allows for unlimited access to food and water, and provides the freedom to roam during the laying cycle.

• Pregnant sow housing. We recognize the industry is focusing on continuous improvement of pig operations. We are working with our pork suppliers to find alternatives to gestation crates and help ensure the safety of workers and the comfort and safety of animals. We also require our suppliers to follow standards set by the American Veterinary Medical Association (AVMA).
• Humane handling. Schwan’s, along with our dairy suppliers, has a long-standing commitment to ensure that the best care is provided to animals at all times. When procedures such as dehorning or tipping are used to ensure the safety of other animals and farmers, we expect our suppliers to follow best practices established by groups such as AVMA.

SOURCING OUR INGREDIENTS AND MATERIALS RESPONSIBLY

At Schwan’s, our goal is to responsibly source the ingredients and materials required to make and transport our foods to our customers. Here are some of our efforts:

• Packaging. We have developed a comprehensive packaging program over the last several years with the Sustainable Forestry Initiative, which promotes sustainable forest management in North America and responsible procurement of forest products around the world. Currently, about 98 percent of our corrugate materials and 100 percent of our paperboard materials are SFI certified.

• Palm oil. As a member of the Round Table on Sustainable Palm Oil and in conjunction with our supply partners, we have access to multiple programs to ensure palm oil is sourced in a manner to meet our customers’ specific needs.

• Fair trade. At Schwan’s, we work with our supplier base to ensure they follow the fundamental nature of the “10 Principles of Fair Trade” as published by the World Fair Trade Organization.

• Supplier diversity. Our goal is to provide equal access to procurement opportunities to all qualified vendors, including Minority- and Women-Owned Business Enterprises. Our diversity outreach program is designed to locate and inform a diverse list of suppliers of opportunities to partner with our company. We publish opportunities in major newspapers in seven markets throughout the United States, and we have established a central communication point for supplier diversity inquiries at supplierdiversity@schwans.com.
At Schwan’s Company, we have a legacy of fostering a business culture that supports efforts to make a difference in the communities where we live and work.
At Schwan’s Company, we have a legacy of fostering a business culture that supports efforts to make a difference in the communities where we live and work. With the COVID-19 pandemic making a big impact on lives in 2020, leaders with Schwan’s Company and the Schwan’s Corporate Giving Foundation sought out ways to make a significant difference in people’s lives. Their first priority became supporting organizations that feed people. Additionally, teams also continued to support areas such as youth leadership and building healthier communities. Here are some of the organizations we supported in 2020:

- **548,738 pounds of food were donated to Feeding America** and its affiliated food banks. Donations were distributed to 40 food banks in 24 states. Feeding America is the leading non-profit organization working to end hunger in the United States.

- **Schwan’s Corporate Giving Foundation** — a 501(c)(3) private foundation — continued to support scholarships for secondary education to students. The Schwan’s Scholarship Program, which benefits the children of Schwan’s subsidiary employees, reflects the foundation’s values and encourages young people to achieve academically.

- **Schwan’s Corporate Giving Foundation also awarded more than $1 million in grants** in 2020 to help improve the quality of life in communities where employees of Schwan’s subsidiaries live and work. Some of its notable grants include:
  - The third installment of a five-year grant was made to the University of Minnesota. The grant supports: College of Food, Agricultural and Natural Resource Sciences for both undergraduate scholarships and post graduate assistantships; the WILL (Women Invested in Leadership and Learning) program to help it continue in its mission; and the Carlson School of Management to support undergraduate scholarships.
  - Feeding America received a grant of $165,000 to support programs at 10 member food banks located in Atlanta, Georgia; Houston, Texas; Cincinnati and Lima, Ohio; Pembroke Park, Florida; St. Paul, Minnesota; Wichita, Kansas; Tulsa, Oklahoma; Philadelphia, Pennsylvania and Fargo, North Dakota.
    - $25,000 was awarded to the Adair County Resource Center in Stilwell, Oklahoma.
    - $25,000 was awarded to the Kitchen Table Food Shelf in Marshall, Minnesota to support their efforts to provide food to those in need.
    - More than $16,000 in total was awarded to the following: Kansas Food Bank, Community Food Bank of Eastern Oklahoma and Freestore Foodbank in Cincinnati, Ohio. The grants helped to support needs for personal protective equipment and other items necessary for COVID-19 safety.
    - More than $100,000 total was donated to the following: United Way of Southwest Minnesota, United Way of Erie County, United Way of Northern Chautauqua County and Shelby County United Way. Contributions came from a combination of employee donations and the Schwan’s Corporate Giving Foundation.
    - A 100,000 grant was awarded to Second Harvest Heartland to support its new headquarters. This was the fourth payment on a five-year grant.
    - Continuing its support of Youth Farm, the foundation awarded the second half of a $150,000 grant in support of the organization’s efforts to provide new programming at its main greenhouse in Minneapolis. Additionally, employees raised $25,000 for Youth Farm and the Foundation granted $50,000 to the organization. Youth Farm engages more than 1,500 youth in growing-season programming, school-year programming and community events.
- A $50,000 grant was awarded to Southwest Minnesota State University to support the Schwan’s Academic Scholarship program.
- The second half of a two-year $34,325 grant was awarded to Bolder Options. Bolder Options is committed to building a community of caring relationships in support of youth. Funding from the foundation is supporting a pilot “career bootcamp” that will introduce high school participants to internship opportunities.
- A $250,000 grant was awarded to Second Harvest Heartland in the spring in support of their efforts to respond to the COVID-19 crisis and its impact on hunger in their service area.
- In Salina, Kansas, where Schwan’s operates a pizza production facility, the foundation awarded a $5,000 grant to Saint Francis, $8,000 to Child Advocacy and Parenting Services and, $40,000 to Salina Emergency Aid/Food Bank.

- Schwan’s Company donated more than $200,000 worth of food-service pizza and other product to Second Harvest Heartland, City Harvest In New York City, Mary’s Place in Minneapolis, and Stilwell, Oklahoma schools for weekend feeding programs.
- In 2020, Schwan’s Food Service, Inc. made a $25,000 donation to the School Nutrition Foundation’s scholarship program. This scholarship enables the School Nutrition Foundation to foster good nutrition in school lunch programs and enhance school foodservice management. Scholarships up to $2,500 each are awarded. Schwan’s Food Service has supported the program for more than 30 years.

ACCELERATING SOLUTIONS AS A PART OF MBOLD

In 2020, Schwan’s Company joined and helped celebrate the launch of MBOLD, a coalition of leaders from many of the world’s largest food and agriculture companies, as well as key research institutions.

“At Schwan’s, we are proud to join fellow Minnesota companies, agricultural groups and the University of Minnesota to make a real impact on the sustainability of our food system,” said CEO Dimitrios Smyrnios. “Minnesota has remarkable agricultural and food industry assets and expertise, and I am looking forward to collaborating with stakeholders from across the state to innovate and find solutions for the challenges facing the environment and future of the world’s food supply.”

Through the MBOLD coalition, leaders are working to accelerate solutions to a range of challenges. Priorities include:

- **Soil health and water stewardship.** As climate change continues to strain the natural resources that nourish our world, MBOLD is working to develop more regenerative and resilient agriculture systems that build soil health, protect water resources and diversify farm incomes.

- **Circular economies for packaging.** Massive amounts of flexible film packaging are used every year within and beyond our food system, but in the U.S. less than 4 percent of that packaging is recycled. MBOLD is committed to changing that by fueling development of a circular economy for flexible packaging films.

- **Innovation and entrepreneurship.** MBOLD is bringing together the disruptive thinking of entrepreneurs and innovators from around the world with the acumen and reach of large global companies to drive solutions to today’s major challenges.

- **Food insecurity in the face of COVID-19.** COVID-19 is causing unprecedented economic hardships and accelerating food insecurity in the U.S. and around the world. MBOLD is exploring ways for the private and public sectors to find solutions together.

- **Talent.** Given the global reach of its businesses and institutions, Minnesota is one of the best places in the world to build a career in food and agriculture. MBOLD is mobilizing a world-class workforce with the talent and commitment to accelerate progress to the biggest challenges in food and agriculture.

Powered by the GREATER MSP Partnership, MBOLD also includes CEOs and other leaders from companies like Cargill, Compeer Financial, Ecolab, General Mills, Hormel Foods, Land O’Lakes, Target, the University of Minnesota, the Agricultural Utilization Research Institute, the Minnesota AgriGrowth Council, Grow North and McKinsey & Co.

To learn more about MBOLD, visit mbold.org.
THANK YOU
to the following organizations for partnering to make a difference in our communities ...